

METHOD FOR PRODUCING PROTEIN EMULSION FROM PORK SKIN FOR MINCED MEAT PRODUCTS

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Inventor:	ALESHIN A A; BERDUTINA A V; NEKLJUDOV A D; BAER N A
Applicant:	BAER NISON ALEKSANDROVICH;; RAMENSKU;; MJASOKOMBINAT AOOT
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Abstract of **RU2166858**
food-processing industry. SUBSTANCE: method involves grinding raw material; holding in reactor while providing continuous mixing at temperature of 45-50 C in 3-5% edible salt solution. Solution and raw material are used in the ratio of 5:1-6:1.5, respectively. Upon termination of holding process, emulsion is separated. Method allows emulsion with increased conversion of collagen and elastin fraction protein to be obtained. EFFECT: increased efficiency and reduced production cost. 2 ex